



## [Dinner]

### [main dishes]

Half pans serve 10-12 Full pans serve 20-24

cheddar and apple stuffed chicken breast.... breaded chicken cutlet overstuffed with fresh apples and cheddar stuffing 55.00/110.00

prosciutto and and fresh mozz stuffed chicken breast 65.00/120.00

chicken cordon bleu topped with a dijionaise sauce 60.00/115.00

sautéed chicken in a garlic sundried tomato wine sauce served over fresh spinach 55.00/110.00

chicken parmesan...topped with our homemade sauce and mozzarella 50.00/100.00

chicken picatta.... 45.00/90.00 make it creamy.... 50.00/100.00

chicken marsala..... 50.00/100.00

sautéed chicken in a garlic mushroom parmesan cream sauce 55.00/110.00

breaded chicken with a garlic white wine sauce 50.00/100.00

beef stroganoff....class mushroom and stewed beef served in a creamy beef gravy served with a side of egg noodles 56.00/100.00

sliced oven roasted beef topped with homemade gravy 55.00/110.00

beef tenderloin served with an au jus and a green peppercorn demi glaze 120.00/240.00

crumb encrusted pork tenderloin served with a dijionaise sauce 45.00/90.00

pork tenderloin topped with caramelized red onions and a balsamic drizzle  
40/85.00

oven roasted turkey with homemade stuffing (approx. 20lbs) 60.00

salmon picatta... broiled salmon topped with fresh lemons and capers  
60.00/115.00

crab and shrimp cakes served on a bed of fresh lettuce served with a  
cucumber caper sauce 68.00/130.00

crab stuffed sole topped with our hollandaise 65.00/130.00

jambalaya over rice...chicken, , andouille sausage and shrimp 65.00/130.00

eggplant parmesan served stuffed with roasted red peppers, spinach,  
ricotta, mozzarella and topped with homemade sauce 45.00/90.00

### [pasta]

penne ala vodka 1/2 pan 40.00 w/sweet sausage or chicken 50.00 full pan  
80.00 w/sweet sausage or chicken 100.00

five cheese pasta purses in a vodka sauce 50.00/100.00

cheese tortellini served in an alfredo sauce with peas and prosciutto  
50.00/100.00

baked ziti 35.00/70.00

ground beef and sausage lasagna 45.00/90.00

roasted vegetable lasagna topped with a béchamel sauce 55.00/110.00

roasted veggie ragu served over gnocchi 45.00/90.00

### [sides]

roasted garlic smashed potatoes 35.00/70.00

Vermont cheddar cheese potatoes 40.00/80.00

au gratin potatoes 38.00/72.00

twice baked potatoes 10 pieces 45.00 24 pieces 100.00

parmesan risotto 48.00/90.00

maple syrup swirled butternut squash 50.00/100.00

green beans topped in a balsamic with roasted red peppers and bleu cheese 48.00/90.00

roasted vegetables drizzled with garlic olive oil and parmesan cheese 45.00/90.00

chive buttered corn on the cob 38.00/72.00

fresh bread 5.95 a loaf

assorted dinner rolls 6.95 a dozen

garlic bread 6.95 a loaf

deliver available 7 days a week. please allow 48 hour notice

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